

PRODUCT INFORMATION

See also www.organic.nl

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|--------------------------|---|
| Product | Sesame oil cold pressed |
| Code | 15162 |
| Certificate | Skal |
| Country of origin | Non-EU |
| Last update | 05 March 2015 |
| Date of Issue | 05 March 2015 |
| This product is | Organic and not genetically modified or irradiated |

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|--------------------|--|
| Production | |
| Ingredients | Sesame |
| Additives | No additives |
| Process | Crushing seeds, Extraction of oil, Filtering the oil, Deodorising, Bleaching, packing |

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|-----------------------------|-----------------------------------|
| Sensorial properties | |
| Smell | Neutral, without off smell |
| Colour | Yellow |
| Taste | Neutral, without off taste |
| Appearance | Clear liquid |

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|---------------------------------|----------------------|
| Packing | |
| Net content | 5.0 L |
| Kind of packing | Can |
| Packing size (L x W x H) | |
| Packing/layer | Layers/pallet |

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|---------------------------|--------------------------------------|
| Shelflife | |
| Storage conditions | Cool (<20°C), dry and dark |
| Maximum shelflife | 12 months after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---|---|
| Energy | 3700 KJ 900 Kcal | |
| Protein (g) | 0 | |
| Fat (g) | 100 | Saturated: 18 Mono-unsaturated: 40 Poly-unsaturated: 42 |
| Carbohydrates (g) | 0 | Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - % |
| Dietary fibre (g) | 0 | |
| Moisture (g) | < 0,1 | |
| Vitamins (mg) | Vitamin A: IU/ RE Vitamin B1: Vitamin B2: | Niacin: Vitamin B6: Vitamin C: |

| Analytical properties | | | | | | |
|---|------------------------|------|--------|-------|------|------|
| Peroxide value (meq O ₂ /kg) | Max 5 at loading point | | | | | |
| FFA (%) | < 2 | | | | | |
| Specific Gravity (kg/l 20°C) | 0,915 – 0,923 | | | | | |
| Iodine value | 104 - 120 | | | | | |
| Fat analysis (%) | | Min. | Max. | | Min. | Max. |
| | C16:0 | 7.9 | - 12.0 | C18:3 | 0.2 | 1.0 |
| | C16:1 | | 0.2 | C20:0 | 0.3 | 0.7 |
| | C18:0 | 4.5 | - 6.7 | C22:0 | | 1.1 |
| | C18:1 | 34.4 | - 45.5 | | | |
| | C18:2 | 36.9 | - 47.9 | | | |

| Microbiological Properties | |
|----------------------------|----------|
| Total Plate Count (cfu/g) | < 10.000 |
| Yeast & Moulds (cfu/g) | < 100 |
| Enterobacteriaceae (cfu/g) | Absent |
| E. Coli (cfu/g) | Absent |
| Salmonella (cfu/25g) | Absent |

| Allergy list | | | (+ = present, - = absent and ? = unknown) |
|-----------------------------|---|--|---|
| Cow's milk protein | - | Nut-oil | - |
| Lactose or milk sugar | - | Peanuts/groundnuts (-derivatives) | - |
| (Chicken) egg | - | Peanutoil | - |
| Soya protein (-derivatives) | - | Sesame | + |
| Soya oil | - | Sesame-oil | + |
| Gluten | - | Glutamate (added E620-E625) | - |
| Wheat | - | Sulfite (E220-E228) | - |
| Rye | - | Benzoic acid/Parabens (E210-E213) | - |
| Beef (-derivatives) | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Pork (-derivatives) | - | Tartrazine (E102) | - |
| Chicken (-derivatives) | - | Cinnamon | - |
| Fish | - | Vanillin | - |
| Shell-fish | - | Coriander | - |
| Corn /Maize (-derivatives) | - | Celery | - |
| Cocoa | - | Umbelliferae | - |
| Yeast | - | Carrot | - |
| Pulses | - | Lupine | - |
| Nuts (-derivates) | - | Mustard | - |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |

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| Use | Baking (Asian Cuisine, or ingredient for Margarine) |
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